

Our Offerings

Located in the heart of historic downtown Tuscola, Cast Iron Pub was established in 2019 with a simple purpose: to be a cornerstone gathering place for the community. A pub where great food, good drinks, and genuine connection come together.

We offer these event & dining services:

- Our semi-private or private dining room is perfect for luncheons, showers, graduations, dinners, or receptions
- Wood tables, black dining chairs, votives & lounge space as well as a private bar
- Elegant chinaware, glassware and satin finish flatware
- Premium decorative lighting, wireless internet, accessible ADA, large screen & projector, basic AV package
- Seated lunch or dinner up to 40 guests / Standing reception up to 75 guests
- A friendly & knowledgeable restaurant staff for set up and teardown

Private room rental pricing*:

- Monday - Thursday & Sunday 11AM to 4PM & 5PM to 10PM for \$100/hr
- Friday & Saturday 11AM - 4PM \$100/hour & 5PM to 10 PM for \$200/hr

*Minimum 2-hours room rental.

There is an additional \$75/hour fee for a private room rental only without Cast Iron Pub catering your event. Dates and times may vary based on availability.

**C - ^{The} CAST IRON
Pub**

Our Menu

LUNCH PACKAGES

TRADITIONAL | \$28 per person served as buffet, plated or family-style service

(*Choice of*): Seasonal Soup or Salad, (*Choice of*): Chicken with Parmesan Crumble, Butter Poached Salmon or N.Y. Strip served with Vegetable & Starch and (*Choice of*): Crème Brûlée or Chocolate Brownie with Flesor's Vanilla Ice Cream

LIMITED PUB MENU (limited 30 guests for a la carte plated service.)

Ribeye Steak Sandwich \$15

Ribeye, Pickled Red Onion, Arugula, Garlic Mayo, Provolone Cheese

 **Grilled Cheese** \$8

Chicken, Bacon & Ranch

Sandwich \$14

Grilled Chicken Breast, Applewood Bacon, Ranch Sauce

Included Add-Ons: Onion, Lettuce, Tomato, Pickle

Western Burger \$14

Applewood Bacon, Fried Onions, Cheddar Cheese, BBQ Sauce

BLT with Garlic Mayo \$13

Bulgogi Burger \$13
Ginger-Green Onion Slaw, Miso Mayo, Korean BBQ Sauce

Patty Melt \$14

Swiss, American, Grilled Onions, Patty Sauce

BUILD-YOUR-OWN BUFFETS

PRICE PER PERSON

Nachos

\$16

Queso, Sour Cream, Pepperoni, Green Onion, Shredded Lettuce

With Choice of Protein: Ground Beef, Italian Beef* or Grilled Chicken

Sliders

\$16

Lettuce, Tomato, Onion, Pickle, Mustard, Ketchup and Mayonnaise

Choice of (3) Cheeses: American, Cheddar, Swiss, Provolone, Pepper Jack or Blue Cheese

Taco

\$16

White Cabbage Slaw, Crema, Pico de Gallo, Guacamole

With Choice of Protein: Ground Beef, Shrimp** or Grilled Chicken

Wings

\$18 per dozen

Buffalo, BBQ, Diablo, Garlic Parmesan, Korean BBQ, Lemon Pepper or No Sauce

Choice Of Add-Ons: Celery, Carrots, Ranch Sauce or Blue Cheese Sauce

* Available for an up-charge of \$1.25 per person

** Available for an up-charge of \$2.00 per person



VEGETARIAN

The
CAST IRON
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Our Menu

APPETIZERS

You can select from tray pass, buffet or family-style service.

PRICE PER PLATTER (SERVES 15 PEOPLE)

Shrimp Cocktail with House-Made Sauce		\$50	
Mini Crab Cake Bites with Tarter Sauce		\$60	
Corn & Zucchini Fritters with Dill Cream		\$55	
Tempura Green Beans with Creole Remoulade		\$50	
Meatballs	BBQ, Korean BBQ, Swedish or Honey Garlic	\$45	
Flatbread	Buffalo Chicken, Garlic & Cheese or Margherita	\$45	
Spinach & Artichoke Puff Pastry Bites		\$52	
Deviled Egg		\$30	
Loaded Baked Potato Croquette		\$60	
Pork Belly Bun	With Kabayaki Mayo, Ginger-Scallion Slaw	\$70	
Mini Bacon Crusted Cheese Balls with Pretzel Stick		\$40	
Shaved Steak Crostini	With Arugula, Horseradish	\$60	
Cheese Curds	White Cheddar, Garlic or Jalapeno		\$55
Popcorn Chicken	Choice of: Buffalo, BBQ, Honey Mustard or Ranch Sauce	\$55	

BOARDS & TRAYS

PRICE PER PLATTER (SERVES 25 PEOPLE)

Charcuterie Board	\$100	
Meats, Cheeses, Crackers, Fruits, Nuts, Spreads		
Fruit & Vegetables		\$75
Seasonal Chef's Selections		

Private Dining & Event Information

- All packages are subject to sales tax and 20% gratuity
- We can create a custom menu as well as assist with decor & design services



VEGETARIAN

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Our Food

DINNER PACKAGES

You can select from buffet, plated or family-style service.

TRADITIONAL | \$50 per person

House-made Rolls & Butter, Seasonal Salad, *(Choice of)*: Chicken with Parmesan Crumble or N.Y. Strip served with *(Choice Of)*: Vegetable & Starch and Seasonal Creme Brulee

SIGNATURE | \$65 per person (includes two appetizers)

House-made Rolls & Butter, Seasonal Salad, *(Choice of)*: Chicken with Parmesan Crumble, N.Y. Strip or Butter Poached Salmon served with *(Choice Of)*: Vegetable & Starch and *(Choice of)*: Crème Brûlée or Chocolate Brownie with Flesor's Vanilla Ice Cream

PREMIER | \$75 per person (includes three appetizers)

House-made Rolls & Butter, Chef's Amuse-Bouche, *(Choice of)*: Seasonal Soup or Salad, *(Choice of)*: Chicken with Parmesan Crumble, N.Y. Strip, Ribeye or Butter Poached Salmon served with *(Choice Of)*: Vegetable & Starch and *(Choice of)*: Crème Brûlée or Chocolate Brownie with Flesor's Vanilla Ice Cream

VEGETABLES



Miso Glazed Carrots

Roasted Brussels Sprouts with Bacon

Green Bean Almandine

Creamed Winter Green with Bacon and Fried Onions

Grilled Asparagus

Pot Roast Vegetables in a Bourguignon Sauce

STAR CH

Loaded Baked Potato

Mashed Potatoes



Rice Pilaf



Twice Baked Potato

Baked Macaroni and Cheese



Sweet Potato Au Gratin



**Does not included pork belly bun / shaved steak crostini (available for an up-charge). If you prefer no appetizers we can customize dinner package for price per person.*



VEGETARIAN

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Our Bar



BAR PACKAGES

Includes glassware, unlimited soda, garnishes and mixers. All packages are a 2-hour minimum.*

PACKAGE ONE: (3) domestic beers, (3) seltzers, house red and white wine
\$10 per person/per hour

PACKAGE TWO: (3) domestic beers, (3) seltzers, house red and white wine
and (2) speciality cocktails
\$14 per person per hour

PACKAGE THREE: (3) domestic beers, (3) seltzers, house red and white
wine and well cocktails (vodka, whiskey, gin, rum & tequila)
\$16 per person per hour

PACKAGE FOUR: Full Bar- domestic beer, seltzers, house red and white
wine and cocktails
Tab Only

SPECIALITY COCKTAILS

Red Sangria

Bloody Mary / Mimosa*

Mojito / Tom Collins

Margarita / Paloma

Pear Spritz

Pear Mule / Yule Mule / Moscow Mule / Blackberry Whiskey Mule

Blackberry Whiskey Sour / Classic Whiskey Sour

**Upgrade to a mimosa bar with fresh orange, peach, and blackberry juice for an additional charge*

NON-ALCOHOLIC DRINKS & COFFEE \$2



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